

**Response  
Claims**

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Claims 1-85 (Cancelled)

86. (New) A confection unit containing a compound to be added to fruit for preparing a flowable or semifluid fruit-based product, said compound consisting of:

- an antioxidant agent,
- a preservative agent,
- an acidifying agent,
- a stabilising and thickening agent,
- possibly sugar,
- possibly water.

87. (New) Confection unit according to claim 86, wherein said antioxidant agent is selected from a group comprising ascorbic acid, salts and derivatives thereof, gallates, butylated hydroxyanisole, butylated hydroxytoluene, tocopherols.

88. (New) Confection unit according to claim 86, wherein said preservative agent is selected from a group comprising sorbic acid and its salts, propionic acid and its salts, benzoic acid and its salts, hydroxybenzoates.

89. (New) Confection unit according to claim 86, wherein said acidifying agent is selected from a group comprising citric acid, tartaric acid, metatartaric acid, malic acid.

90. (New) Confection unit according to claim 86, wherein said stabilising and thickening agent is selected from a group comprising starch, gelatines, alginic acid and its salts, guar gum and other gums, agar-agar, carrageenin, meal of carob seeds, pectins, cellulose and its derivatives, xanthan gum.

91. (New) Confection unit according to claim 86, wherein said stabilizing and thickening agent may be activated at room temperature.

92. (New) Confection unit according to claim 86, wherein said stabilising and thickening agent may be activated at warm condition.

93. (New) Confection unit according to claim 86, and being in the form of powder.

94. (New) Confection unit according to claim 86, and having a consistency of a flowable paste.

95. (New) Confection unit according to claim 86, and having the following composition:

-	antioxidant agent	up to 5%
-	preservative agent	up to 3%
-	acidifying agent	up to 10%
-	stabilising and thickening agent	up to 80%
-	sugar	as needed

96. (New) Confection unit according to claim 86, and having the following composition:

-	antioxidant agent	up to 10%
-	preservative agent	up to 10%
-	acidifying agent	up to 30%
-	stabilising and thickening agent	up to 80%
-	sugar	as needed

97. (New) Confection unit according to claim 86, and having the following composition:

- |   |                                  |           |
|---|----------------------------------|-----------|
| - | antioxidant agent                | up to 4%  |
| - | preservative agent               | up to 10% |
| - | acidifying agent                 | up to 30% |
| - | stabilising and thickening agent | up to 80% |
| - | sweetener, water                 | as needed |

98. (New) Method for preparing a flowable or semifluid product, comprising:

- providing a compound consisting of an antioxidant agent, a preservative agent, an acidifying agent, a stabilising and thickening agent, possibly sugar, possibly water;
- making a selection of fruit;
- mixing said selection of fruit with said compound.

99. (New) Method according to claim 98, wherein said selection of fruit comprises fresh fruit.

100. (New) Method according to claim 98, wherein said selection of fruit comprises candied fruit.

101. (New) Method according to claim 98, wherein said selection of fruit is in the form of fruit-juice, or puree of fruit